

AMENDMENT TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims

Claims 1-15 (Cancelled).

Claim 16 (Currently Amended): A method for the treatment and/or prevention of an immune system-related disorder selected from the group consisting of allergy Type 1, allergy Type 2, allergy Type 3, and allergy Type 4, ~~immunosenescence and acquired immunodeficiency syndrome and/or human immunodeficiency virus infection~~ in a mammal, comprising administering to said mammal a composition comprising a therapeutically effective amount of an acid oligosaccharide and a neutral oligosaccharide, wherein:

the acid oligosaccharide has a degree of polymerization between ~~1~~2 and 250 and is prepared from pectin or alginate; and

the neutral oligosaccharide is selected from the group consisting of fructans, fructooligosaccharides, indigestible dextrans, galactooligosaccharides (including transgalactooligosaccharides), xylooligosaccharides, arabinooligosaccharides, glucooligosaccharides, mannooligosaccharides, fucooligosaccharides and mixtures thereof.

Claims 17-19 (Cancelled).

Claim 20 (Previously Presented): The method according to claim 16, wherein the acid oligosaccharide comprises at least one terminal uronic acid unit.

Claim 21 (Previously Presented): The method according to claim 20, wherein the uronic acid unit is selected from the group consisting of galacturonic acid, glucuronic acid, guluronic acid, iduronic acid, mannuronic acid, riburonic acid and alduronic acid.

Claim 22 (Previously Presented): The method according to claim 16, wherein the neutral oligosaccharide is selected from the group consisting of galactooligosaccharide, fructooligosaccharide and transgalactooligosaccharide.

Claim 23 (Previously Presented): The method according to claim 16, wherein the composition comprises two chemically distinct neutral oligosaccharides, one selected from the group consisting of galactose based neutral oligosaccharide and one selected from the group of fructose and/or glucose based oligosaccharide.

Claim 24 (Previously Presented): The method according to claim 23, wherein the composition comprises fructooligosaccharide and at least one selected from the group consisting of transgalactooligosaccharide and galactooligosaccharide.

Claim 25 (Previously Presented): The method according to claim 16, wherein the composition is administered enterally.

Claim 26 (Previously Presented): The method according to claim 16, wherein the composition is administered to a human in the age of 0-1 year.

Claim 27 (Currently Amended): A food composition, comprising between 5 and 50 en% lipid, between 10 and 60 en% protein, between 15 and 90 en% carbohydrate, acid oligosaccharide and neutral oligosaccharide, wherein said acid oligosaccharide comprises at least one terminal uronic acid unit, has a degree of polymerization between 4 and 250 and is prepared from pectin or alginate; and said neutral oligosaccharide is selected from the group consisting of fructans, fructooligosaccharides, indigestible dextrins, galactooligosaccharides (including transgalactooligosaccharides), xylooligosaccharides, arabinooligosaccharides, glucooligosaccharides, mannoooligosaccharides, fucooligosaccharides and mixtures thereof.

Claim 28 (Previously Presented): The food composition according to claim 27, wherein the composition has a caloric density between 0.1 and 2.5 kcal/ml.

Claim 29 (Previously Presented): The food composition according to claim 27, wherein the composition has a viscosity below 250 mPas at a shear rate of 100 s^{-1} at 20°C .

Claim 30 (Currently Amended): A liquid composition, comprising fat, carbohydrate and protein and comprising, per 100 ml of the liquid composition, between 0.5 and 1 g soluble indigestible oligosaccharides, comprising between 0.4 and 0.7 g indigestible [galactose]_n-glucose comprising β -linked saccharides; wherein n is an integer between 4–2 and 60, i.e. 2, 3, 4, 5, 6, ..., 59; between 0.01 and 0.1 g indigestible polysaccharide carbohydrate comprising a chain of at least 10 β -linked fructose units; and between 0.04 and 0.3 g acid oligosaccharides having a degree of polymerization between 1 and 250 and is prepared from pectin or alginate.

Claim 31 (Cancelled).

Claim 32 (Previously Presented): The method according to claim 16, wherein the immune system related disorder is a Type 1 allergy selected from the group consisting of atopy, asthma, hay fever, eczema, food allergy and drug allergy.

Claim 33 (Previously Presented): The method according to claim 16, wherein the immune system related disorder is immunosenescence.

Claim 34 (Previously Presented): The method according to claim 16, wherein the immune system related disorder is acquired immunodeficiency syndrome and/or human immunodeficiency virus infection.

Claim 35 (Previously Presented): The method according to claim 16, further comprising administering between 0.1 and 100 g of a long-chain polyunsaturated fatty acid per day.

Claim 36 (Previously Presented): The method according to claim 16, wherein the composition further comprises an infant formula comprising between 5 and 60

en% lipid, between 5 and 40 en% protein, between 15 and 90 en% carbohydrate and long chain polyunsaturated fatty acids.

Claim 37 (Previously Presented): The method according to claim 36, wherein the infant formula comprises 7 to 12 energy% protein, 40 to 55 energy% carbohydrates and 35 to 50 energy % fat.

Claim 38 (Previously Presented): The method according to claim 36, wherein the protein is selected from the group consisting of hydrolyzed milk protein, vegetable protein and/or amino acids.

Claim 39 (Previously Presented): The method according to claim 16, wherein the composition is a liquid food which has an osmolality between 50 and 500 mOsm/kg and/or a caloric density between 0.1 and 2.5 kcal/ml.